

## OntarioWineReview Vintages Release Guide

A bi-weekly report about the upcoming wines being released through LCBO's Vintages program.



### OntarioWineReview: Vintages Release Saturday October 26, 2013

I am using a 5-star rating system, which appears at the end of each review; here's the key to the stars:  
5 = Outstanding ... 4.5 = Excellent ... 4 = Very Good ... 3.5 = Good ... 3 = Average

**Key: Wine colour indicators - Red are red wines, Yellow are whites, etc.**

**The Foci ...** Four this time out: Bordeaux 2010 (**B210**); Oregon/Washington (**OrWa**); Whisky and Gifting (**GIF**)

**The Skinny ...** I'm not much of a Whisky person so don't expect anything there but there and as we get closer to Christmas you'll be noticing some pricier wines, mainly for gift giving, or those special dinners you'll be attending.

#### Argentina ...

**Zolo 2010 Reserve Cabernet Sauvignon** (\$17.00 - #54098) – spicy and quite coffee oriented. (\*\*  
½+)

**Vina Tarapaca 2010 Etiqueta Negra Gran Reserva Cabernet Sauvignon** (\$29.95 - #348045) – quite nice with mint and black fruit, great gift for those who like to BBQ in winter. (**GIF**)

#### Australia ...

**D'Arenberg 2011 The Money Spider Roussanne** (\$21.95 - #656710) – creamy texture with apple, pineapple and other tropical notes, you'll also find some pear on the finish. (\*\*\*\*)

**Glaetzer 2010 The Wallace Shiraz Grenache** (\$28.95 - #47605) – rich, meaty and cocoa with plum and blackberry; lovely spiced finish. (\*\*\*\*)

**Mountadam Patriarch High Eden Shiraz 2009** (\$24.95 - #906255) – loaded with raspberry jam, cherry, plum and chocolate. (\*\*\*\*)

**Small Gully 2010 Mr. Black's Little Book Shiraz** (\$17.95 - #287979) – nice touch of spice amongst all the rich black fruit. (\*\*\*\*)

**Two Hands 2011 Gnarly Dudes Shiraz** (\$29.95 - #660043) – pepper and spice with jammy raspberry fruit. (\*\*  
½+)

**Yabby Lake Vineyard 2010 Single Vineyard Pinot Noir** (\$49.95 - #262402) – one of the better Pinots I have had from Oz, nice spice with bright black cherry, plum and a touch of cinnamon and clove. (\*\*\*\*)

#### Austria ...

**Domane Wachau 2012 Terraces Gruner Veltliner** (\$17.95 - #155812) – pea pod, grassy and grapefruit pith oriented. (\*\*  
½+)

#### Canada (British Columbia) ...

**Burrowing Owl 2011 Chardonnay** (\$36.95 - #208694) – white fruit dominated, fresh and lively with decent acidity. (\*\*  
½+)

**Canada (Ontario) ...** *click on wine name for full review*

[Chateau des Charmes 2010 Brut Rosé](#) (\$28.95 - #78055) - \*\*\* ½

[Featherstone 2011 Red Tail Merlot](#) (\$19.95 - #131540) - \*\*\* ½+

[Fielding 2012 Estate Riesling](#) (\$18.95 - #251439) - \*\*\*\*

[Henry of Pelham 2010 Estate Cabernet/Merlot](#) (\$24.95 - #395855) - \*\*\* ½+

#### France (Alsace) ...

**Joseph Cattin 2010 Hatschbourg Gewurztraminer** (\$19.95 - #259770) – nice textured Gewurztraminer with touches of spice amongst the rose petals. (\*\*  
½+)

**France (Bordeaux) ...**

*Chateau Castaing 2010* (\$17.95 - #206631) – herbal, blackberry and smoky. (\*\* ½+) – **B210**

*Chateau Clos Puy Arnaud 2009* (\$41.85 - #194423) – really has something going for it with spice, cinnamon, dark fruit and good texture in the mouth. (\*\*\*\*)

*Chateau Fontaine 2010* (\$16.95 / 375ml - #199158) – sweet and creamy palate with apricot and spice, great value for this Sauternes. (\*\*\*\*) – **B210**

*Chateau La Vieille Forge 2010* (\$23.95 - #348664) – smooth and tasty with nice mocha, cherry and sweet white pepper. (\*\* ½+) – **B210**

*Chateau Lamothe de Haux 2010* (\$16.95 - #641555) – hints of coffee and raspberry with elements of black cherry. (\*\* 1/2+) – **B210**

*Chateau Rahoul 2010* (\$29.95 - #226043) – black tea, blackberry, cassis, clove with herbal notes. (\*\*\*\*) – **B210**

*Chateau Robin 2010* (\$17.95 - #171249) – drinkable now with mocha-cherry notes. (\*\* ½+) – **B210**

**France (Burgundy) ...**

*Domaine Moillard 2011 Cote de Nuits Villages* (\$24.95 - #354308) – sour cherry and fresh cherry mix with good acidic backbone and a cran-strawberry finish. (\*\* ½+)

*Vitteaut-Alberti Blanc Brut Cremant de Bourgogne* (\$18.95 - #180018) – plenty of citrus with some creamy notes and almonds. (\*\* ½+)

*William Fevre 2011 Chablis* (\$24.95 - #124578) – fruit driven with nice apple and pear notes with touches of lemon /citrus. (\*\* ½+)

**France (Rhône) ...**

*Chateau des Roques 2009 Vacqueyras* (\$21.95 - #352039) – brambly blackberry with spice and some mocha cherry. (\*\* ½+)

**France (Southwest) ...**

*Laplace Madiran 2010* (\$16.95 - #103705) – lots of cherry, raspberry, white pepper and plum. (\*\* ½+)

**Italy (Tuscany) ...**

*Salcheto 2008 Vino Nobile di Montalcino* (\$27.95 - #685180) – licorice, black pepper, clove and spice. (\*\*\*\*)

*Toscolo 2007 Chianti Classico Riserva* (\$24.95 - #69369) – rustic red meets fresh and fruity, nice clash of styles in the mouth. (\*\* ½+)

**Italy (Veneto) ...**

*Monte Zovo 2011 Sa'Solin Ripasso Valpolicella* (\$17.95 - #650713) – cherry, mocha and even a touch meaty. (\*\* ½+)

*Remo Farina Amarone della Valpolicella Classico* (\$79.95 - #187369) – rich and delicious, for those who love Amarone. (GIF)

*Tenuta S. Anna Prosecco Superiore di Valdobbiadene* (\$19.95 - #281386) – nice sweet apple with good acidity and a finish that's got almond and a creamy smoothness. (\*\*\*\*)

**New Zealand ...**

*Villa Maria 2009 Cellar Selection Pinot Noir* (\$32.95 - #285361) – chilled this wine has nice black cherry and interesting toned down spice. (\*\* ½+)

**Portugal ...**

*Quinta do Portal 2009 Reserva* (\$21.95 – 280578) – deep, intense and tasty. (\*\* ½+)

**Spain ...**

*Emilio Lustau East India Solera Sherry* (\$22.95 - #34291) – great balance between the sweet and the dry aspects of this Sherry, you'll find maple syrup coated orange peel with raisins and dates; acidity it top notch. (\*\*\*\* ½)

*Vinos Sin Ley "M" Old Vine Monastrell 2011* (\$18.95 - #344226) – cherry, raspberry and cocoa finds its way into the mix with hearty plum elements. (\*\* ½+)

**United States (California) ...**

*Artesa 2011 Chardonnay* (\$24.95 - #657585) – nice length with good mouthfeel; balances peach and pear action with vanilla and butterscotch. (\*\*\*\*)

*Ferrari-Carano 2011 Chardonnay* (\$28.95 - #295055) – citrus and tangerine skin with pumped up

vanilla. (\*\* ½+)

*Gallo 2007 Estate Cabernet Sauvignon* (\$39.95 - #343996) – nice drinkability now factor with raspberry mocha and a pseudo-creaminess yet spiced finish. (\*\*\*\*)

*Grove Street 2011 Pinot Noir* (\$19.95 - #231613) – sweet black cherry and white pepper notes. (\*\* ½+)

*La Crema 2011 Chardonnay* (\$37.95 - #67231) – Crema not only on the label but in name, a creamy effort with great balance of fruit, barrel notes and acid. (\*\*\*\*)

*Madrigal 2008 Petite Sirah* (\$31.95 - #71803) – plum, cherry and violets, very fruity. (\*\*\*\*)

*Stags' Leap Winery 2010 Merlot* (\$39.95 - #655399) – juicy cherry and blackberry with hints of leather. (\*\* ½+)

*Tangley Oaks 2010 Cabernet Sauvignon* (\$25.95 - #104208) – lots of mocha-chocolate along with plum and cherry. (\*\* ½+)

**United States (Oregon) ...**

*Planet Oregon 2011 Pinot Noir* (\$24.95 - #333245) – gentle and subtle with raspberry and cherry, sweet of fruit would overwhelm if it wasn't for the nice balance of acidity. (\*\*\*\*) - **OrWa**

**United States (Washington) ...**

*Columbia Crest 2010 H3 Horse Heaven Hills Merlot* (\$21.95 - #209874) – juicy and fruited with blackberry, raspberry, cherry and a touch of chocolate. (\*\* ½+) - **OrWa**

### **If You Can Afford It – wines worth their high price ...**

*Banfi 2007 Brunello di Montalcino* (\$59.95 - #378257) - \*\*\*\*

*Bollinger Special Cuvee Brut Champagne* (\$74.95 - #384529) - \*\*\*\*+

*Luce Della Vita Luce* (\$99.95 - #685263) - \*\*\*\* ½

*Napa Angel 2008 Aurelio's Selection Cabernet Sauvignon* (\$69.95 – 255794) - \*\*\*\*

*Sassicaia 2010* (\$184.95 - #480533) - \*\*\* ½+

*Stags' Leap 2009 The Leap Estate Cabernet Sauvignon* (\$89.95 - #142844) - \*\*\*\*

### **What I'll Be Lining Up For – October 26, 2013 ...**

*Banfi 2009 Cuvee Aurora Rose* (\$24.95 - #355693) - Piedmont, Italy ([ISD Release](#))

Happy Shopping

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**About OntarioWineReview:** a website devoted to the love, enjoyment and promotion of Ontario's wines, wineries and lots more wine related issues – visit [www.ontariowinereview.com](http://www.ontariowinereview.com) to sign up for the free bi-weekly newsletter and feel free to browse around a little while you're there.



**What can the Grape Guy do for you ...** Michael Pinkus (Grape Guy) provides a variety of wine related services that you might be interested in taking advantage of: he gives lectures, leads seminars, conducts tastings, sets up tours; consults, selects and judges. He also gives interviews, broadcasts, podcasts and writes. [Contact the Grape Guy if you require any of these services or have any questions.](#)



**Psst, Pass It On ...** keep the good wine flowing. Pass this report onto to friends, family members, loved ones, or any other wine lover on your list of contacts.



### **Socially Speaking ...**

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To contact me with feedback, article ideas, comments, concerns or questions – email [michael@ontariowinereview.com](mailto:michael@ontariowinereview.com). I look forward to hearing from you!

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